



Méntrida
Denominación de Origen
TOLEDO

Nuestra Señora de Linares

C/ Inmaculada, 95
45920 – La Torre de Esteban Hambrán
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Person in charge: Tomás Domínguez Escudero

Position in the company: President

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Winery founded in 1963, currently has 260 members, with an area of 800 hectares of vineyards, with different varieties of grapes and wine cellar with a capacity of 4.5 million liters in cement tanks and 840,000 liters in cement deposits and 840,000 liters in stainless steel tanks. Its wines are made in the traditional way but with new technologies.

The traditional character of small and old wineries predominates. These type of wineries have disappeared with the passing of time.

TECHNICAL DATA OF WINES

Name of the brand: FORTITUDO for both wines (rosé and young red)

Zone: Méntrida Protected Designation of Origin (PDO)

Type of wine: Rosé and red (young)

Vigner/enologist: VICTOR VICENTE YANGUAS PEREZ

Varieties: Garnacha, Syrah, Cabernet and Tempranillo

Agriculture: Conventional

Vineyard:

- Localization of the vineyard: La Torre de Esteban Hambrán and Méntrida
- Climate: Continental - Mediterranean
- Soil: Sandy
- Plots or hectares: 1062 plots
- Age of the vineyard: 2 - 70 years





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Elaboration:

- Fermentation controlled in a traditional form.

Bottling: Clarified, Filtered and Stabilized

Analytical data:

- Alcoholic content: 14.5%
- pH: 3.5
- Total acidity (g/l) 4.5
- SO2 total (mg/l): 50

Suggestions

- Service temperature: 18C for red wine and 16 C for rosé.
- Wines recommended for game meat, cured cheeses and red meats with strong personalities.

Production: (in bottles or liters) 25.000 bottles

Boxes format: boxes of 3, 6 and 12 bottles.

